



# Augie's

Family Style Italian Restaurant

## Restaurant & Pub

94 Chatsworth Avenue - Larchmont NY, 10538  
914 - 834 - 3800  
WWW.AUGIESITALIAN.COM

Family Style Dishes Will Serve  
Two or More

### DINNER MENU

### OPEN 7 DAYS A WEEK FOR LUNCH & DINNER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SUNDAY
<b>DESSERT DAY</b> Enjoy a Dessert, American Coffee or Tea Must Order One Entree for Every Two People at Your Table	<b>ALL FOR ONE DAY</b> Enjoy a Complete Dinner For One Price, Choice of Appetizer, House Salad, Choice of Entree, Dessert and Coffee One Choice per Every Two People \$42.95 For Two \$22.95 Each Additional Person	<b>WINE, BEER &amp; SODA SPECIAL</b> Must Order One Entree for Every Two People at Your Table Not Including Pizza No Exceptions See Server for Details Enjoy 1 Carafe, 1 Beer or Soda PITCHER	<b>PASTA DAY</b> Enjoy a House Salad and Garlic Bread with Any Pasta You Order	<b>HAPPY HOUR</b> Monday-Friday 4:00pm till 6:00pm <b>SATURDAY</b> <b>GO BACK TO ITALY</b> With Live Accordion Music. Let Him Play Your Request From 6:30pm till 9:30pm.	<b>DINNER AT MAMMA'S</b> Enjoy Sunday Meatballs and Italian Sausage with Mamma's Sunday Gravy. Your Choice of Pasta. Comes with House Salad and Garlic Bread \$27.95 For Two \$17.95 Each Additional Person

**ABOVE DAILY SPECIALS DO NOT APPLY FOR TAKE OUT AND HOLIDAYS**

#### APPETIZERS

Cold Antipasto	18.95
Sliced Tomato, Mozzarella and Roasted Pepper with basil pesto	17.95
Stuffed Baked Clams	18.95
Chicken Fingers served with marinara sauce	16.95
Baked Eggplant Rollatini stuffed with ricotta cheese, sausage and baked with mozzarella	18.95
Mussels Fra Diavolo with Garlic Toast	22.95
Fried Calamari	22.95
Gulf Shrimp Cocktail	22.95
Mozzarella in Carrozza	16.95
Mozzarella Sticks	16.95
Bruschetta	15.95
Little Neck Clams and Mussels in white wine garlic sauce	28.95

#### SOUPS

(Served Individually)

Baked French Onion	7.95
White Bean and Escarole	7.95
Pasta Fagioli	7.95
Soup of the Day	M/P

#### SALADS

Tossed House Salad	12.95
Caesar Salad	13.95
Medley of Mescaline with cherry tomatos and gorgonzola cheese	13.95
Fresh Bocconcini Mozzarella with roasted peppers over mixed greens	19.95
Add to any salad - Chicken \$12.00 or Shrimp \$16.00	

Take-out and Catering Available

\*Plate charge per person for bringing in own dessert \$2.00\*

\*Corking fee for bringing own wine \$20.00\*

\*If you have a food allergy, please talk to the owner, manager, chef or waiter/waitress\*

A 20% GRATUITY CHARGE WILL BE APPLIED FOR PARTIES OF 8 OR MORE

3.49% ADMIN FEE APPLIES TO ALL CC TRANSACTIONS

#### PASTA

Ziti in a plum tomato and basil marinara sauce	21.95
Fettuccine with peas and proscuitto in a plum tomato sauce	26.95
Penne ala Vodka with onions and proscuitto in a pink sauce	26.95
Rigatoni Filetto di Pomodoro onions and proscuitto in a marinara sauce	26.95
Cheese Tortellini with peas, proscuitto and alfredo sauce	29.95
Gnocchi with sausage, mushrooms in a plum tomato sauce	28.95
Penne with peas, artichokes and broccoli in garlic & oil	26.95
Sautéed Shrimp and Mussels over Linguine Fra Diavolo	38.95
Rigatoni with chicken, artichokes and peas in a garlic cream sauce	29.95
Cheese Tortellini with spinach and pancetta ham in a homemade cream sauce	29.95
Linguini Bolognese (meat sauce)	28.95
Ziti with sausage and broccoli, sauteed with fresh garlic and olive oil	28.95
Sweet Red Pepper Linguine with shrimp and chicken in our delicious tomato cream sauce	33.95
Fussilli with shrimp, scallops and artichokes in a garlic cream sauce	34.95
Ziti with chicken and broccoli in our homemade alfredo sauce	29.95
Fettuccine with shrimp, mushrooms and sun dried tomatoes in a basil cream sauce	34.95
"The Kitchen Sink" penne with shrimp, sausage, proscuitto and chicken in a tomato cream sauce	37.95
Ziti al Forno meatballs, sausage, chicken and ricotta cheese sauteed in a marinara sauce, topped with mozzarella and baked	29.95
Rigatoni Rustica chicken, sausage and meat sauce in a pink cognac cream sauce	30.95
Tortellini Toscana chicken, chopped spinach, roasted peppers sautéed in a fresh garlic and white wine sauce	30.95
Homemade Cheese Ravioli in a marinara sauce	28.95
Whole Clams in the 1/2 Shell and sautéed in a white wine sauce over linguine	39.95
Zuppa de Pesce linguine shrimp, calamari, clams, scallops and mussels in a fra diavolo sauce	41.95

## SPECIALTIES

<b>Veal and Chicken Pizziola</b> with onions, mushrooms and roasted peppers in a marinara sauce	31.95
<b>Veal and Chicken Cutlet Parmigiana</b> breaded and fried, topped with tomato sauce, mozzarella and baked	28.95
<b>Veal and Chicken Marsala</b> sautéed with fresh mushrooms, artichokes and sun-dried tomatoes in a marsala wine sauce	29.95
<b>Veal and Chicken Francese</b> egg battered, sautéed with butter and lemon in a white wine sauce	32.95
<b>Veal and Chicken Piccata</b> sautéed with white wine, lemon, capers, spinach and artichokes	32.95
<b>Veal and Chicken Saltimboca</b> topped with prosciutto, fresh spinach and mozzarella, sautéed in a brown sauce	31.95
<b>Veal and Chicken Sorrentino</b> topped with prosciutto, eggplant and mozzarella sautéed in a brown sauce, baked	31.95
<b>Veal and Chicken Scarpariello</b> sautéed with potatoes, sweet Italian sausage and vinegar peppers in a fresh garlic and white wine sauce	33.95
<b>Veal and Chicken Champagnola</b> sausage, stewed with onions, roasted peppers and potatoes in a white wine sauce	33.95
<b>Veal and Chicken Scallopine</b> sautéed with mushrooms and sun-dried tomatoes over orzo pasta	30.95
<b>Veal and Chicken Primavera</b> sautéed with fresh garden vegetables in white wine and a splash of red sauce	33.95
<b>Eggplant Parmigiana</b> thinly sliced breaded eggplant topped with mozzarella in a marinara sauce and baked	28.95
<b>Shrimp Scampi</b> over saffron rice	38.95
<b>Shrimp Parmigiana</b> lightly fried shrimp topped with mozzarella cheese in a marinara sauce and baked	38.95

The above entrees served with mixed vegetables, pasta marinara or pasta garlic oil

## HEART HEALTHY CHOICES

<b>Gluten Free Penne Pasta</b>	+ 4.00
<b>Spinach Fettuccine</b> with chicken, mushrooms, plum tomato and sun-dried tomatoes	28.95
<b>Whole Wheat Fettuccine</b> with shrimp, chicken in a plum tomato sauce	33.95

## 12 INCH PAN PIZZA

<b>Pizza</b> with tomato sauce and mozzarella cheese	13.95
<b>Make your own pizza</b>	Priced Accordingly

### BUSINESS HOURS:

#### LUNCH

Mon-Fri: 12pm-3pm Sat: 12pm-4pm Sun: 12pm-4pm

#### DINNER

Mon-Thurs: 4pm-9pm Fri & Sat: 4pm-10pm Sun: 4pm-9pm

## WINE LIST

### ITALIAN WHITES

Caposaldo, Moscato, Frizzante, Provincia Di Pavia, Lombardy, Italy	39.00
Ecco Domani, Pinot Grigio, Delle Venzie, Italy	35.00
Fontana Candida, Frascati, Superiore, Latium, Italy	32.00
Castello Banfi, Pinot Grigio, "San Angelo", Toscana, Italy	42.00
Santa Margherita, Pinot Grigio, Alto Adige, Italy	63.00
Barone Fini, Pinot Grigio, Valdadige, Veneto, Italy	43.00
Pieropan, Soave Classico, Veneto, Italy	38.00
Planeta, Bianco, Etna, Sicily, Italy	55.00

### NEW WORLD WHITES

Beringer, White Zinfandel, California	35.00
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	32.00
Thomas Schmit, Riesling, Germany, Qualitatswein	38.00
Bonterra, Sauvignon Blanc, Lake Mendocino Counties Organically Grown, California	36.00
Nobilo, Sauvignon Blanc, Marlborough, New Zealand	43.00
Rodney Strong, Chardonnay, Sonoma County, Sustainably Grown, California	48.00
William Hill Estate Winery, Chardonnay, North Coast, California	43.00
Murphy Goode, Chardonnay, Sonoma Coast, California	39.00
Cakebread Cellars, Chardonnay, Napa Valley, California	85.00

### ITALIAN REDS

Da Vinci, Chianti Classico, Tuscany, Italy	42.00
Ruffin, Chianti Classico, "Aziano", Tuscany, Italy	46.00
Ruffin, Chianti Classico, "Ducale Tan Label", Riserva, Tuscany, Italy	58.00
Tenuta Di Nozzole, Chianti Classico, Riserva, Tuscany, Italy	62.00
Trambusti, Chianti, "Badiolo", Riserva, Tuscany, Italy	36.00
Antinori, Toscana, "Villa Antinori", Tuscany, Italy	54.00
Michele Chiarlo, Barbera D'Asti, "Le Orme", Superiore, Piedmont, Italy	43.00
Renato Ratti, Barbera d'Alba, "Battaglione", Piedmont, Italy	44.00
Allegrini, Valpolicella Classico, Veneto, Italy	39.00
Bertani, Valpolicella, Veneto, Italy	35.00
Torre Zambra "Madia", Montepulciano d'Abruzzo, Italy	44.00
Tenute Silvio Nardi, Brunello di Montalcino, Tuscany, Italy	125.00
Renato Ratti, Barolo, "Marcenasco", Piedmont, Italy	86.00
Masi, Amarone della Valpolicella Classico, "Costasera", Veneto, Italy	110.00
Antiche Terre, Amarone Della Valpolicella, Veneto, Italy	68.00

### NEW WORLD REDS

Edna Valley Vineyard, Pinot Noir, Central Coast, California	39.00
Meiomi, Pinot Noir, Monterey Santa Barbara, California	56.00
Ravage, Cabernet Sauvignon, California	39.00
Hidden Crush Cabernet Sauvignon, Central Coast, California	35.00
Benziger Family Winery, Cabernet Sauvignon, Sonoma County, Certified Sustainable, California	48.00
Uppercut, Cabernet Sauvignon, Napa Valley, California	56.00
Sequoia Grove, Cabernet Sauvignon, Napa Valley, California	76.00
Los Cardos, Malbec, Mendoza, Argentina	40.00
Kaiken, Malbec, "Reserva", Mendoza, Argentina	44.00
Frei Brothers Reserve, Merlot, Dry Creek Valley, California	46.00
Rutherford Hill, Merlot, Napa Valley, California	56.00

### CHAMPAGNES & SPARKLING WINE

Ruffino, Prosecco, Veneto, Italy	45.00
Korbel Brut, California	44.00
Moet & Chandon, Brut, "Imperial", Champagne, France	110.00

### HOUSE WINES

Chablis - Burgundy - White Sinfandel  
Glass: 8.00 ½ Carafe: 16.00 Carafe: 24.00

### WINES BY THE GLASS 11.00

#### WHITE

Pinot Grigio • Chardonnay • Sauvignon Blanc  
Riesling • Moscato • Prosecco \$13.00

#### RED

Cabernet • Pinot Noir • Merlot • Chianti • Shiraz • Valpolicella  
Montepulciano • Malbec

### BOTTLES BEER LIST

#### DOMESTIC 6.00

Budweiser • Bud Light • Coors Light • O'Douls NA 7.00

#### IMORTED 7.00

Heineken • Heinekin Light • Amstel Light • Peroni • Morretti • Corona

### SODA AND JUICE

PINT: 2.95 PITCHER: 10.95

Coke • Diet Coke • Sprite • Ginger Ale • Club Soda • Lemonade  
Apple • Cranberry • Orange • Grapefruit • Shirley Temple  
Milk • Chocolate Milk • Tonic Water • Unsweetened Ice

### SPARKLING WATER

Pellegrino (Liter) 10.95